

Poultry Products Specification

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**Missouri Department of Corrections
Specification - 41054****Turkey Breast Meat, Cooked, Frozen****I. CLASSIFICATION**

Type:	Frozen
Class:	Young
Style:	Turkey Breast
Weight Range:	9-11 pounds

II. FORMULATION

<u>Ingredients</u>	<u>Percentage</u>
Turkey Breast Meat	48.50 minimum
White Turkey Meat	12.50 maximum
Water/Ice	29.75 maximum
Modified Food Starch	5.00 maximum
Salt	2.50 maximum
Sugar or Sweeteners	2.50 maximum
Carrageenan	0.50 maximum
Sodium Phosphate	0.50 maximum

III. PROCESSING, PACKAGING, AND PACKING REQUIREMENTS

Breast meat such as whole, half, or quartered tenderloins or breasts shall be ground through a plate with holes no less than 1/2 inch in diameter. Breast trim or white trim shall be ground through a plate with holes no less than 1/8 inch in diameter. All ingredients shall be well blended with the meat and stuffed in cook-in bags or film. Product shall be cooked in accordance with FSIS Regulations. Product shall be packed two 9-11 pound units per corrugated fiber master container.

**APPROVED****November 27, 2001****By:**
AMS, Poultry Programs, Grading Branch

ALSO SEE MISSOURI DEPARTMENT OF CORRECTIONS, POULTRY PRODUCTS SPECIFICATIONS, GENERAL REQUIREMENTS.